



CANTINA CARDONE
C O L O N N A

Platea White IGT Lazio

Production

Grape varieties: Malvasia del Lazio and Bombino
Training system: Row system with Guyot pruning
Planting density: 4.000 plants per hectare
Harvest: Exclusively by hand, between September and October depending on the season
Vinification: Soft pressing of the grapes and fermentation at controlled temperature (16°C).
Alcohol content: 13.5% vol.

Organoleptic characteristics

Colour: Straw yellow
Aroma: Fresh fruit, good persistence
Taste: Delicate, expresses the varietal characteristics of Malvasia
Serving suggestions: Aperitifs, hors d'oeuvres, fresh cheeses, fish, white meats, vegetables
Serving temperature: 8-10 °C



Description:

The name Platea (from the Latin "platea", meaning square) derives from the location of the winery, situated in a side street of the main town square. Obtained from Malvasia del Lazio grapes, typical of our territory, and Trebbiano Toscano grapes, both hand-picked. Straw yellow in colour, it is a dry wine with floral and fruity scents. In the mouth it is soft and fresh, with a delicate mineral note. It is ideal for aperitifs, appetizers, fresh cheeses, fish dishes, white meat and vegetables. Best served at 8-10 °.